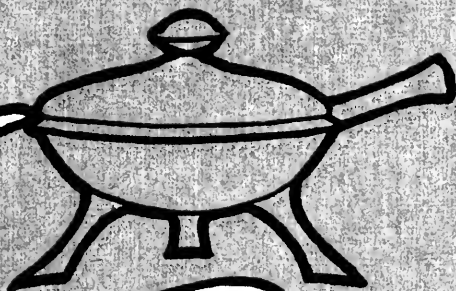


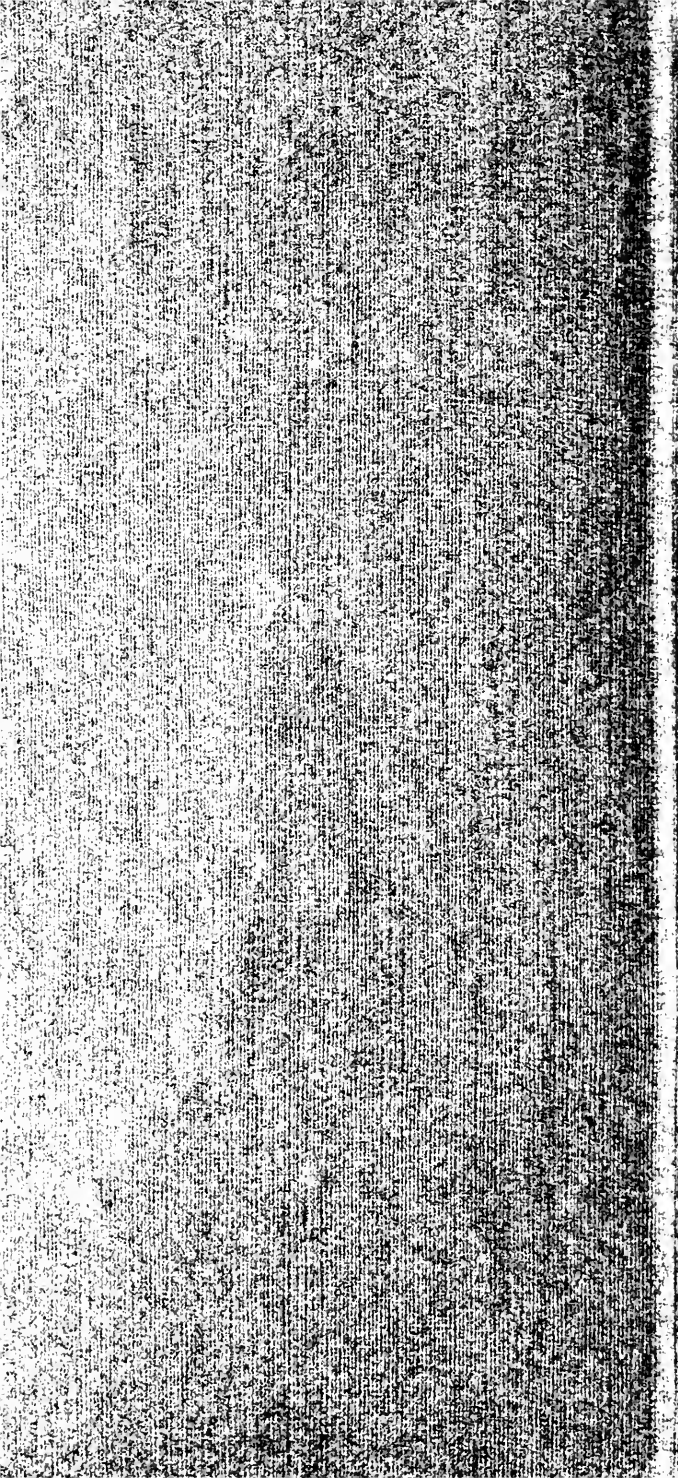
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One Hundred and One

COMPILED BY

MAY E. SOUTHWORTH

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San Francisco

OYSTERS

MUSHROOMS

FISH

MEAT

FOWL

EGGS

CHEESE

SWEET

THE chafing-dish is valued by the epicure for the convenience, and by the amateur for the fun of it, and seems always a synonym for hospitality and an appetite.

It is placed on a metal tray for safety and cleanliness, and one with a lower pan for hot water is almost a necessity, in cooking, and to keep the dishes warm.

Most of the foods for the various dishes are prepared beforehand in the kitchen and placed, with the seasonings needed, conveniently at hand in dishes and on trays.

OYSTERS

SCALD four cupfuls of milk with a slice of onion, two stalks of celery, two blades of mace, a sprig of parsley and a bay leaf. Remove the seasonings and add the strained liquor from a quart of oysters, pepper and salt, and two tablespoonfuls of butter creamed with two of flour. Cook all together, and then put in the oysters and cook until they are plump and the edges begin to curl.

MIX four tablespoonfuls of sifted flour, one of olive oil, a little salt and the beaten whites of two eggs; add enough warm water to make a rather thick batter. Take two dozen large oysters, dry them on a soft cloth, dust each oyster very lightly with salt and pepper and dip separately into the batter and fry a golden brown in deep olive oil. Serve on a napkin with sliced lemon.

CUT nice, even slices of the breast of cold roast turkey; over each piece lay a thin shaving of bacon, and put on top of each piece of bacon a large, fat oyster. Roll these bundles up and tie securely, season with pep-

per and salt, and place in the pan with melted butter. Cover and cook long enough to cook the bacon, basting frequently with the melted butter. Serve with a sprig of parsley on each one and pour over the brown gravy thickened with a little flour.

TAKE a pint of small oysters with the liquor that comes with them; add a cupful of tomato catsup, the juice of two lemons, one tablespoonful of Worcestershire sauce, salt and six drops of Tabasco. Heat in the chafing-dish and serve hot in cocktail glasses.

SOAK one cupful of cracker crumbs in as much milk as they will absorb; add a teaspoonful of softened butter, one-quarter of a teaspoonful of salt, a dash of white pepper and nutmeg, one-half of a tablespoonful of chopped parsley and one beaten egg yolk. Form into small cakes, hide a fat oyster in each one and sauté a pale brown in olive oil.

BEAT six eggs very light, and add to them one-half a cup of sweet cream, and salt and pepper to taste. Melt a table-

spoonful of butter in the pan and pour the omelet evenly in. Cut twelve large oysters in half and scatter over the top with a little chopped parsley. Fry a light brown, fold the omelet over from the two sides, and serve at once.

SAUTÉ a few dices of salt pork with a tablespoonful of minced onion until nicely browned; add a tablespoonful of flour, and when it is well blended with the fat, put in a cupful of chicken broth, a teaspoonful of minced peppers and a cupful each of cooked okra and tomatoes. Season with salt and pepper and strain in the liquor from a pint of fresh oysters. Lastly put in the oysters, and as soon as they are plump, pour over hot Boston crackers, split and buttered. Gumbo powder can be used instead of the okra.

SCALD two dozen oysters in their own liquor until plump, and strain. Put in the pan two tablespoonfuls of butter, and when melted, stir in four tablespoonfuls of flour until perfectly smooth; then add the oyster juice, one cupful of cream, pepper, salt, and a dash of nutmeg. Take from the flame, and when a little cool, stir in the beaten yolks of

four eggs and return to the fire and stir until thick. Drop the oysters in for a second and pour immediately on a hot platter.

H EAT the pan very hot. Put into it a tablespoonful of butter, then the oysters, which have been well drained. Cook until well browned. Have ready some even pieces of toast, soften them with some of the liquor from the pan, place three or four oysters on each piece, and pour over them the rest of the liquor. Sprinkle over the top a little chopped parsley, and garnish with lemon slices.

R EMOVE the seeds from two small green peppers, chop fine, and fry for five minutes in two tablespoonfuls of butter; add one-half of a cupful of the strained oyster juice, a saltspoon of salt, dusting of white pepper and twenty-five finely chopped oysters. Simmer for five minutes, pour in half a glass of sherry, heat for a moment and serve, poured over buttered toast fingers.

B REAK into small pieces one-half of a pound of rich cheese, and put into the pan with a tablespoonful of melted butter.

Remove the hard muscles from a pint of oysters and cook them until plump; drain and keep hot. Beat up the yolks of two eggs, add oyster liquor and oysters, and stir into the melted cheese. Toast bread on one side only, and serve on the untoasted side.

CAREFULLY wash the shells and pack them in the pan with their upper shells downward, so the deep shell will hold their juice as they open. Place the pan over the hot water and cover closely, laying a napkin on the top and a weight on the cover. Keep the water boiling rapidly until the shells open, which will be about fifteen minutes. Serve at once in the shells, using butter, salt and pepper to season them.

DRAIN off all the liquor from a pint of oysters and put them in a hot chafing-dish. As the liquor flows from the oysters, dip it out with a spoon and keep them as dry as possible, until they are plump. Sprinkle them with salt and pepper and add two table-spoonfuls of butter. Lay each one on a zephyrette and pour the liquor over.

MUSHROOMS

PEEL and wash two pounds of fresh mushrooms, adding a little vinegar to the water to keep them as white as possible. Drain, then slice the heads and chop up the stalks. Have one-quarter of a pint of heated olive oil, add the heads and fry until a light brown, then add two tablespoonfuls of chopped shallots, two bruised cloves of garlic, and the chopped stalks. Drain most of the oil off. Add two ladlefuls of tomato sauce and a little melted beef extract. Season with salt, white pepper and a dash of cayenne. Boil two minutes, shaking the pan all the time. Add a little lemon juice and chopped parsley just before taking from the fire.

STEW the mushrooms in a little water with a tablespoonful of butter and season with pepper and salt; add half a cupful of cream, remove from the fire and stir in the beaten yolks of two eggs; replace on the fire for a moment to thicken the eggs and serve at once.

PEEL and chop fine one-quarter of a pound of fresh mushrooms; put them in the pan with two tablespoonfuls of butter

and ten drops of onion juice, and sauté until a golden brown; add the mashed yolks of six hard-boiled eggs and one tablespoonful of chopped parsley. Season with salt and pepper, and stir in two well-beaten eggs mixed with two tablespoonfuls of cream and the whites of the hard-boiled eggs cut fine. Serve on hot buttered soda biscuits.

PEEL a dozen mushrooms and remove the stems. Melt a teaspoonful of butter in the chafing-dish, and when quite hot turn out the flame. Cover the bottom of the dish with the mushrooms, placing a bit of butter in each and seasoning with pepper and salt. Relight the lamp and cook for six minutes, covered. Serve while very hot.

PUT a scant tablespoonful of olive oil in the pan. When hot add two slices of onion, minced, and cook a light yellow. As soon as the onion is ready turn in one cup of mushrooms, peeled and cut into small pieces, one cup of tomatoes, two tablespoonfuls of boiled tongue cut fine, salt, pepper and a few grains of cayenne. Lastly break in three raw eggs and as soon as they are set, serve. The sauce can be thickened with a little flour if desired.

F I S H

HEAT one gill of salad oil; add two onions and one sliced garlic. After it is browned, throw in three pounds of fresh fish cut in small pieces, twelve fresh mussels, salt, pepper, one lemon sliced, three sliced tomatoes and one pint of white wine. If necessary, add a little water. Cover and cook a half-hour. Add a little chopped parsley and pour over toast.

CLEAN and cut into strips two pounds of carp; add a glass of claret, one-half pint of consommé, salt, pepper, some parsley, thyme, a clove, one carrot, one onion shredded and one cupful of chopped mushrooms. Cover and let simmer until done. Add a tablespoonful of capers, and serve poured on slices of toast.

ONE tablespoonful of butter and one tablespoonful of flour creamed together. Put in one teacupful of sweet cream; add a pinch of red pepper, a little lemon juice, and enough tomato sauce to make it the color of shrimps. Put in the chafing-dish and let come to a boil, stirring constantly. Add one-half of a pound of shrimps and boil up once, and serve on hot buttered crackers.

PUT into the pan a tablespoonful of butter and a slice of onion chopped fine. Before it browns, add a tablespoonful of flour and cook, but not brown. Mash the yolk of a hard-boiled egg smooth with one-half of a cupful of cream, salt, cayenne and a dash of lemon juice, and stir in slowly until thick and smooth. Then add the crab meat and the same quantity of mushrooms cut in dice.

CUT lobster meat in small cubes; or if canned lobster is used, open and empty into an earthen bowl an hour before using. Melt two tablespoonfuls of butter in the pan and add a tablespoonful of flour, salt, cayenne and a grating of nutmeg. Work smooth and free from lumps, and then add gradually one cupful of cream, a gill of sherry, the lobster meat and two hard-boiled eggs cut in slices. Serve with thin slices of lemon on top.

PUT a big lump of butter in the pan with salt, cayenne, one and one-half teaspoonfuls of Worcestershire sauce and two

cupfuls of cream. When hot, add two hard-boiled eggs chopped fine and one pint of shrimps chopped fine. Let come to a boil and serve on hot dainty chips.

PUT in the pan one table-spoonful of butter and one-half cupful of water. When the butter is melted, add two cupfuls of lobster cut into small pieces. When this is hot, add one table-spoonful of vinegar, a little salt, pepper, mace and mustard, and one beaten egg. Stir constantly until the sauce is thick and creamy.

SAUTÉ the skinned frogs' legs in butter, and when nearly cooked, add some fresh mushrooms, peeled and cut in dices. Pour on a hot dish, and put in the pan a cupful of cream, a table-spoonful each of butter and chopped parsley and a dash of nutmeg. When it has boiled up, remove from the fire and add the yolks of three eggs beaten up with a little cold cream and the juice of half a lemon. Stir constantly and add slowly, and place over the flame just for an instant, and then pour over the frogs and mushrooms and serve instantly.

SKIN frogs' legs and dip them in milk; sprinkle with salt and pepper and roll them in flour. Have smoking hot olive oil in the pan and cook them in that until a delicate brown. Serve on a hot, folded napkin.

DRAIN and skin boneless sardines. Heat two tablespoonfuls of olive oil in the pan and sauté the sardines in this, turning them once. While hot, season them with salt, cayenne and a little lemon juice. Lay each one on a narrow strip of toasted bread.

SPRINKLE two small slices of halibut with salt and pepper, brush over with melted butter, and place in the greased pan and cook twelve minutes. Remove to a hot platter and pour over it a Welsh rarebit.

PUT a pint of milk in the chafing-dish over the hot-water pan; when it boils, add two tablespoonfuls of butter and two of flour worked together until smooth, and stir until thick; then add one cupful of strained toma-

toes, one-quarter of a teaspoonful of soda, seasoning, and lastly the picked shrimps. Serve on toast.

CUT lobster in small pieces. Melt one tablespoonful of butter, add one-half of a cup of sherry wine, put in the lobster and cook for ten minutes. Beat the yolks of three eggs thoroughly, and add to them one tablespoonful of cream to prevent curdling. Put a half-cupful of cream with the lobster already cooking, add pepper and salt, and let cook until it bubbles. Lastly stir in the beaten yolks and serve immediately.

HAVE the clams steamed and chopped. Put a tablespoonful of butter in the pan, and when melted, work in smooth one tablespoonful of flour; then add slowly one-half cupful each of the clam liquor and cream. Season with pepper and a little salt and cook until smooth, stirring all the time. Add the cupful of chopped clams at the last moment and pour over small pieces of toast.

TAKE four anchovies, free them from skin and bone and chop fine; mix them with a half-pint of good stock and



the yolks of six eggs and the beaten whites of two; add salt, pepper and parsley. Stir over the blaze until smooth, and pour into a bowl. Cover the bottom of the chafing-dish with toasted bread, pour the anchovy sauce over it, and sprinkle grated cheese on top. Cover and cook over hot water for ten minutes.

ONE large crab, not shredded, but broken in large pieces.

Rub smooth the yolks of two hard-boiled eggs with one tablespoonful of butter and two of flour, and add milk to make it the consistency of cream. Cook with the hot-water pan, and when ready to use, put in the seasoning, the whites of the eggs chopped fine, one gill of sherry and the crab. Serve on toast.

FRY one onion and one Chili pepper cut fine in a large piece of butter until the onion is well done, but not browned; add one cupful of tomato to this and cook for five minutes, and then put in the meat of one crab shredded very fine, salt and cayenne. Cover well with cold sweet cream, to which a little corn-starch has been added to thicken. Serve on hot, buttered toast.

CUT up a large cooked lobster and sauté in olive oil.

Add parsley, salt, pepper and a tablespoonful of chopped onion. Put in a cupful of white stock and one tablespoonful of Chablis; cook ten minutes and serve hot over squares of toast.

DIP the fish in boiling water and take out all the bones and skin. Pound the meat and add pepper, salt, butter and a tablespoon each of lemon juice and cream. Cook and stir until thick and pour over slices of toast buttered and dipped for an instant in hot water.

MAKE a sauce of two tablespoonfuls of butter, two and one-half of flour and two cupfuls of milk. Mash the yolks of four hard-boiled eggs and mix with one teaspoonful of anchovy essence, and add to the sauce. Put in two cupfuls of cold-boiled flaked fish, and as soon as it is all heated through, slice in the white rings of the eggs and serve.

MELT two tablespoonfuls of butter in the chafing-dish, and stir in one tablespoonful of flour, salt and pepper, and add one pint of milk. When boiling, smooth and thick like cream, put in one pint of picked shrimps. Pour hot on toasted biscuits and serve at once.

THE terrapin should be cleaned and prepared by a professional, the meat cut in small bits, and the eggs saved and placed in the empty shell until needed. Put the cut terrapin in the pan with one and a half tablespoonfuls of butter and two of water, and any juices that may have collected in the shell. Season with a teaspoonful of salt and a pinch each of pepper, mace and allspice. Simmer for fifteen minutes and then set over the hot-water pan. Mash the yolks of three hard-boiled eggs very smooth and mix with them one cupful of cream; add this to the stew and also one gill of sherry, the terrapin eggs and a half of a lemon cut in thin slices. Serve very hot.

M E A T

PUT half a walnut of butter in the chafing-dish, and when melted add two tablespoonfuls of jelly, a dash of red pepper and one-half glass of sherry. Place thin slices of ham in this and simmer for a few moments.

CAREFULLY wash the brains and let them stand in cold water for an hour. Then parboil in water containing a tablespoonful of vinegar for fifteen minutes or until they are tender; drain thoroughly and remove all skin and fibres, and divide into pieces. Season with pepper and salt, and dip each piece in egg and cracker crumbs and fry in butter or olive oil. Serve very hot in a napkin.

CUT cold boiled corned tongue in slices a third of an inch thick. Sprinkle with salt and pepper, dip in egg and crumbs, and sauté in butter. Remove to hot plates; reheat and pour over it a tomato sauce which has been previously prepared.

Tomato Sauce—Cook a sliced onion with a cupful of tomatoes, rub through a strainer and add two tablespoonfuls of butter, two of flour and seasoning.

PICK over two ounces of dried beef and shred fine; add one cupful of tomatoes, a quarter of a cupful of grated cheese, a few drops of onion juice and a dash each of cinnamon and cayenne. Melt two tablespoonfuls of butter in the chafing-dish; pour in the mixture and when heated stir in three eggs well beaten. Cook until of a creamy consistency, stirring constantly from the bottom.

HAVE equal proportions of cooked corned beef and cold boiled potatoes chopped rather coarsely and seasoned with salt, pepper and onion juice. Put a tablespoonful of butter in the pan and as much hot water as will be required to moisten the hash; add the chopped meat and potatoes, mixing carefully, so as not to mash the potatoes; cover and cook slowly until a crust has formed on the bottom of the pan, then turn out on a hot dish, crust side up, and garnish with little chunks of butter and sprigs of parsley.

CUT cold roast or boiled mutton into half-inch cubes and cold boiled or baked potatoes in like manner. Put four table-

spoonfuls of butter into the blazer; when melted add two cupfuls of meat and one and one-half cupfuls of potatoes and mix thoroughly with the butter. Put in a cupful of cream, cover and let stand for five minutes; then set on hot water for five minutes more. Season with salt and one tablespoonful of freshly grated horseradish mixed with lemon juice.

PARBOIL a sweetbread, drain, place in a small mold, cover, and press with a weight. When ready to use cut in half-inch slices, roll alternately in fine cracker crumbs and beaten egg. Put thin slices of bacon in the chafing-dish and when they are nicely browned put in the sweetbreads and cook until thoroughly done.

HAVE the butcher chop very fine one-half pound each of pork and beef. To this add one medium sized onion chopped fine, two slices of bread that have been soaked in cold water and squeezed dry in the hands, one egg and one-half saltspoon each of pepper and salt. Mix all together thoroughly, shape into small cakes, dip in egg and cracker crumbs and fry in hot olive oil.

BUY one-half pound of smoked beef cut in thin shavings. Remove all fat and stringy parts and pick the beef in small pieces. Put a tablespoonful of butter in the pan and when hot add the beef and cook five minutes, stirring constantly with a knife. Set the beef over hot-water pan and make the following sauce: Put in the pan a tablespoonful each of butter and flour, stir quickly until well mixed; add gradually one cupful of milk and stir constantly until free of lumps and then put in a teaspoonful of horseradish drained of the vinegar, one-half of a saltspoon of sugar and dash of cayenne; cook slowly for ten minutes, add the beef and serve.

FORM into small balls and flatten; sauté them in hot butter. Place them on a hot dish and add a tablespoonful of flour to the butter in the pan, and brown; add slowly a little soup stock and season with salt, pepper and Worcestershire sauce. With a spoon make a little depression in the top of each steak and put in a spoonful of the sauce. Garnish with watercress.

SKIN the kidneys and soak them in salted water for half an hour. Wipe dry and cut them open, very evenly, lengthwise. Place a piece of butter in the chafing-dish and when melted lay in the kidneys. Cook them for ten minutes, turning occasionally. Sprinkle with salt and cayenne, and pour over them two tablespoonfuls of mushroom catsup. Put on hot toast.

CUT up in small pieces one cupful of cooked corned beef and three-quarters of a cupful of cooked potatoes. Put a tablespoonful of butter in the pan and add the beef and potatoes with a green pepper cut fine; mix well with the butter and add one cup of rich cream. Serve on pieces of toast with sprigs of parsley on top.

COVER with boiling water thin slices of liver and let stand five minutes; drain, wipe, and remove the thin outside skin and veins. Put a tablespoonful each of butter, chopped parsley and chopped chives in the pan and brown. Put the slices of liver in this and cook well done; remove to a hot plate and to the gravy in the pan add a tablespoonful of flour

mixed smooth with a little stock, salt and pepper, and a half-glass of Madeira. Cook ten minutes and then pour over the liver.

CLEAN and separate chicken livers, sprinkle with salt and pepper, dredge with flour and sauté in butter. Remove to a hot plate, and brown in the pan two tablespoonfuls of butter and two of flour; add gradually one cupful of brown stock and a half-cup of Madeira wine. Reheat the livers in the sauce and pour over biscuits broken in half.

DIVIDE into bits lean veal and put in the pan with a little salt pork and an onion, both cut into small pieces. Shake them around in the pan and when a nice brown sprinkle with a little flour and mix well. Pour in a cup of rich cream and a few mushroom buttons. Serve on a hot platter and garnish with squares of fried bread and slices of lemon.

PUT in the pan two tablespoonfuls each of butter and currant jelly, and when melted add a pound of mutton shaved from the leg; season rather highly with salt and pepper, add a table-

spoonful of French mustard and let it cook for five minutes, stirring constantly. Serve very hot.

PRICK the skin of six small sausages. Put them in the saucepan with one-half can of tomatoes and a bruised clove of garlic. Season with salt and cayenne, cover closely, and simmer for half an hour.

CUT cold mutton into very neat, small pieces, and lay with a little butter in the hot pan. Add half a pint of stock, a little pepper, a quarter of a teaspoonful each of dry mustard and curry powder, and three large tablespoonfuls of currant jelly. When boiling, put in a glass of sherry. Take the slices out and lay them on hot toast, pour the boiling gravy over all, and serve instantly.

BEAT four eggs slightly with a silver fork; add a half-teaspoonful of salt and half as much pepper, one-half of a cupful of milk and one sweetbread parboiled, and cut in dice. Put two tablespoonfuls of butter in the hot

chafing-dish, and when melted, pour in the mixture. Cook until of a creamy consistency, stirring and scraping from the bottom of the pan.

A TENDERLOIN steak an inch and a half thick can be cooked to a nicety in the chafing-dish. Flood the dish first with olive oil, and when boiling hot, put in the steak and cover it up. Cook three minutes on each side and season to suit.

CUT fresh honeycomb tripe in two-inch pieces and wipe as dry as possible. Put in the chafing-dish with a little butter, one small onion cut in thin shavings and a green pepper finely chopped. When nicely cooked, work in smooth one tablespoonful of flour and add one-half of a cupful of stock, one-quarter of a cupful of drained tomatoes and one fresh mushroom cut in slices. Add the tripe, season with pepper and salt and cook five minutes.

F O W L

TAKE a cold boiled chicken, skin and cut into small bits as for salad; heat a coffee-cupful of cream and add to it one tablespoonful of flour, well mixed with a large tablespoonful of butter, and stir until thick; add one small onion, grated, the chicken and seasoning. Cook twenty minutes and serve on hot toast.

PUT a tablespoonful of butter in the chafing-dish, and when light brown lay in the breast of a canvasback duck; sauté first on one side, then on the other, until a golden brown. Season with salt and cayenne and serve with currant jelly.

STRAIN one can of tomatoes, adding salt, pepper, a small piece of butter, curry powder and onion juice. Put in chafing-dish and boil with one cup of rice for ten minutes; add the contents of a can of chicken cut in square bits, cook thoroughly and serve.

MIX two teaspoonfuls of curry powder with two of flour; cut up and fry a chicken in butter, with an onion and some

parsley; add the curry and flour, and one and one-half cupfuls of clear stock and one cupful of grated cocoanut; wet with the juice of a lemon. Stir well and serve hot.

MELT a tablespoonful of butter and stir in a tablespoonful of flour; add a teacupful of chicken broth and one of cream; mix thoroughly until smooth, and season with salt and white pepper; cut a cold boiled fowl in bits and put in with a tablespoonful of curry powder and the juice of half a lemon. After it is thoroughly heated lift from the fire and put over the hot-water pan and add the yolks of four eggs beaten, and stir until thick.

CHOP a chicken liver and three hard-boiled eggs rather coarse; to this add one quart of cold cooked chicken, cut in small pieces, and season with salt, pepper, and a little nutmeg; put three tablespoonfuls of butter in the chafing-dish; when melted stir in two tablespoonfuls of flour until smooth and frothy, and gradually add one cupful of chicken stock; stir and cook for three minutes, and then put in one cupful of cream, reserving four table-

spoonfuls; stir for a minute and then put in the chicken mixture and simmer for ten minutes; during this period beat well the yolks of two uncooked eggs and put the four tablespoonfuls of cream with them and pour into the chicken and stir for one minute. Remove from the flame and add four tablespoonfuls of sherry and one teaspoonful of lemon juice and serve at once.

PREPARE one cold boiled chicken the same as for salad, and add one can of mushrooms; put two tablespoonfuls of butter in chafing-dish and work in one tablespoonful of flour; when smooth add a pint of milk, and boil up once before putting in the chicken and mushrooms; season with pepper and salt, and cover the top with rolled cracker and lumps of butter. Cook twenty minutes over a rather slow flame.

MINCE an onion and fry in butter; add a little flour and half of a can of tomatoes; season with salt, pepper and a spoonful of sugar, and cook twenty minutes; strain and add one cupful each of cooked macaroni, chopped ham, chicken cut in bits, and three cooked green pep-

pers, finely shredded and free from seeds. Beat the yolk of one egg in a half-cupful of hot milk and stir in well to thicken it and serve hot.

FRY whole in the blazer until nearly done; take them out and cut in halves. Make a rich gravy by working one table-spoonful of flour into two of melted butter and adding a little chopped onion and white wine. Return the quail to the gravy and cook until quite tender.

ADAINTY and tender spring chicken can be split and cooked in a chafing-dish almost as well as it can be broiled. Flood the dish with best olive oil, let it get piping hot, lay the split chicken in, inside down, and cover. Turn and brown on the other side and season with salt and pepper.

PUT a half-pint of gravy in the saucepan with a little piece of butter rolled in flour, a teaspoonful of catsup, pepper and salt, and the peel of half of a lemon cut fine. Let this boil up, and then put in the turkey, cut in little bits, and when thoroughly

hot break in four eggs on top and poach them. Slip into a hot platter without breaking the eggs and serve immediately.

REMOVE the skin and bones of cold roast duck, and cut enough of the meat in moderate sized pieces to make about a pint. Mash the livers to a paste, and put in the pan with one tablespoonful of dry mustard, one teaspoonful of salt, a dash of cayenne and two tablespoonfuls of lemon juice; mix thoroughly and add two tablespoonfuls of butter and the same amount of water. Put in the cold duck and one gill of Madeira and stir until smoking hot.

E G G S

CUT toasted bread into circles and spread them with anchovy paste. Place on each piece a poached egg.

SOAK a cupful of stale bread crumbs for fifteen minutes in a cupful of sweet cream; add the beaten yolks of four eggs, salt and pepper, and last fold in the beaten whites; put a big spoonful of butter in the chafing-dish, and when it is melted pour in the omelet and cook for six minutes. Slice a hard-boiled egg and put over the top just before taking from the flame.

FRY quite brown four slices of salt pork; slice about six good-sized potatoes and lay over the pork; cover with water and boil until tender; then add three pints of milk, butter the size of an egg, salt and pepper. When the milk is at boiling point drop in the yolks of six eggs very carefully, so as not to break them, and cook about five minutes, or until they are hard, and pour over Boston crackers, split and buttered.

SLICE and fry two small onions; add two cupfuls of stock and two teaspoonfuls of curry powder; thicken a half-pint of cream with a little flour, and stir in and cook until thick and smooth. Divide seven hard-boiled eggs in half, put in the curry and simmer until heated through.

MELT one-quarter of a pound of grated Gruyère cheese with a teaspoonful of butter; add one cupful of chicken broth, some chopped onion, and parsley, nutmeg and salt. Stir until smooth and creamy and all well blended, and then put in four well-beaten eggs; stir for an instant and serve immediately on hot toast.

BEAT together seven eggs, the whites and yolks; add four tablespoonfuls of milk and beat fast for one minute; season with pepper and salt; have ready a cupful of cold broiled ham, chopped very fine, and stir it in the eggs and pour into the pan, in which there is a tablespoonful of butter melted. Shake briskly over the flame, slipping a cake-turner

under the omelet to prevent sticking, and as soon as it is set double it over in the middle and turn into a hot dish by a dexterous inversion of the pan.

BEAT well together twelve raw eggs and a half-pint of cream, adding salt and pepper; put the mixture in the pan well buttered, and scramble; then add a half-pint of well-cooked tomatoes and three truffles cut fine. Spread small squares of hot toast with *pâté de foie-gras*, and pour the eggs over. Serve very hot.

PUT a tablespoonful of butter in the pan; break four eggs in a bowl; add pepper, salt and a tablespoonful of chopped parsley; stir until the eggs are well mixed, but do not beat; pour them in the hot butter and stir constantly with a fork till the eggs begin to set, gently tipping the pan to let the uncooked part run where it will be cooked through. With a bread-knife commence and roll the omelet before the eggs get too set.

PLACE in the hot-water pan as many muffin rings as the pan will hold; turn in enough boiling water to just cover the

rings, and add a little salt. When the water boils break an egg into each ring ; have ready even pieces of toast, cut into rounds, moisten them with hot water and spread generously with butter. Remove the eggs carefully with a flat skimmer, and place one on each round of toast ; lift the rings off and dust the yolk with pepper.

CUT one small onion very fine in a pint of tomatoes ; season highly with salt and cayenne, add a big lump of butter and stew slowly for fifteen minutes. Strain and return to the pan. Break six eggs into the boiling tomato without breaking the yolk, and cook until the white is firmly set. Serve at once, placing one egg, with tomato sauce, on each slice of hot buttered toast.

MIX three eggs with two tablespoonfuls of sugar and a small glass of Jamaica rum, and beat just enough to break the eggs. Melt two tablespoonfuls of butter in the pan and turn the mixture in carefully and evenly. When the eggs are cooked slip a knife under and carefully roll the omelet to the center. Lift it to a hot dish, sprinkle with powdered

sugar, pour rum around it, and when it is on the table touch a match to the rum.

BREAK into a soup-plate six eggs, taking care to keep the yolks whole; put into the chafing-dish a tablespoonful of butter, when melted add the eggs and cover with sweet cream, a tablespoonful for each egg. Cook until the eggs are set, then sprinkle salt and pepper on top.

CHOP a very little garlic and fry in olive oil; add one cupful of sliced mushrooms and one-half cup of stewed tomatoes, pepper and salt. Spread this over a plain omelet just before folding over, and serve very hot.

HAVE ready one cup of carefully boiled rice and six hard-boiled eggs; remove the shells from the eggs, cut them into halves, lengthwise; take out the yolks and mash them; add a tablespoonful of melted butter and three sardines rubbed to a paste, a dash of cayenne and half a teaspoonful of salt; mix thoroughly, form into balls and fill into the space in each white; form the rice

into a mold in the center of a platter, sink the eggs down in it, and stand the platter over hot-water pan. Rub together two rounding tablespoonfuls of butter and two of flour; add a half-pint each of stock and milk, stir until boiling, season with salt and cayenne and strain over the eggs and rice. Sprinkle the top with chopped parsley and serve hot.

SKIN two or three tomatoes, cut in slices, fry in butter and keep hot. Beat up some eggs as for omelet, season with salt and pepper, put butter in pan and turn in the eggs; when set, put a spoonful of the tomatoes in the center, fold the omelet from each side, and serve.

C H E E S E

SOAK two cupfuls of stale bread crumbs in two of hot milk; add one cupful of grated cheese and beat thoroughly with egg-beater. Beat three eggs until light and add with seasoning. Put a tablespoonful of butter in the pan and cook one-half of the mixture at a time, as this makes two omelets. Cook more slowly than for plain omelet. When it is set it will be as light as soufflé; fold over the edges and serve on the instant.

SLICE the bread very thin and cut in rounds with a large biscuit-cutter. Put a thick layer of grated cheese between the two forms, sprinkle with salt and a dash of cayenne and press the rounds well together. Fry a delicate brown on each side in hot olive oil and serve very hot.

SELECT three large ripe tomatoes, skin them and cut into slices. Cook them until tender, and then add two ounces of grated Parmesan cheese and a generous piece of butter, salt and pepper. Beat up one egg and stir into the mixture just as it is taken from the fire. Serve very hot on buttered biscuits.

TAKE a pound of good American cheese, wet it with a cupful of ale, put it in the pan over the fire and melt and work smooth and creamy by constant stirring; add a generous dash of cayenne and pour over hot toast. On the top of each piece lay a thin crisp slice of broiled bacon.

MELT two tablespoonfuls of butter and put in it one tablespoonful of onion chopped fine and fry until tender. Add one cupful of shaved cheese and stir until smooth and melted. Beat six eggs slightly and whip them in, season and pour immediately over toasted crackers.

TOAST slices of bread nicely in squares and cut off the crust. Butter while hot and plunge them for an instant into a bowl of boiling milk; place them on a hot plate and keep warm. Put in the pan one-half cupful of rich milk and when it is boiling hot put in two cupfuls of grated cheese. Stir constantly until the cheese is melted; then add salt and cayenne and the beaten yolks of two eggs. Pour over the toast and serve instantly.

MELT one-half cupful of grated cheese in the pan, set over boiling water, season with salt and Hungarian red pepper; add a tablespoonful of ale and pour over thin rounds of buttered toast. Poach four eggs and serve on top of the four pieces of toast.

PLACE a tablespoonful of butter in the chafing-dish; add two pounds of good Eastern cheese chopped fine, a generous pinch of salt, one-third of a teaspoonful of cayenne, four dashes of Worcestershire sauce and stir vigorously until melted. Then add a wine-glass of porter or ale and a teaspoonful of Colman's mustard and stir until it bubbles. Serve on hot toast. Make over hot-water pan.



S W E E T

SPLIT in two little squares of sponge cake and lay them in hot butter in the chafing-dish, and brown on both sides. Remove them to a plate and spread each layer with canned berries or fruit of some kind. Turn the juice from the can into the chafing-dish; moisten a teaspoonful of arrowroot with cold water, stir it slowly into the hot juice until it is thick and clear, and then pour over the slices of spread cake.

FRY two ounces of blanched and shredded almonds in enough olive oil to keep from burning, until well browned. Mix together one tablespoonful each of Chutney and Worcestershire sauce, two of chopped pickles, and a little salt and cayenne; pour over the nuts, and serve as soon as thoroughly heated. This is nice with oysters.

BEAT two eggs, whites and yolks separately; add one cupful of milk to the beaten yolks, and one teaspoonful of sugar, salt, and one-half of a cupful of flour. Beat until smooth, then put in one-half of a tablespoonful of olive oil and the beaten whites.

Grease the cutlet pan with a little oil, heat and pour in enough of the mixture to cover the bottom; when brown, turn and brown the other side. Spread each cake with butter and jelly. Roll and serve at once.

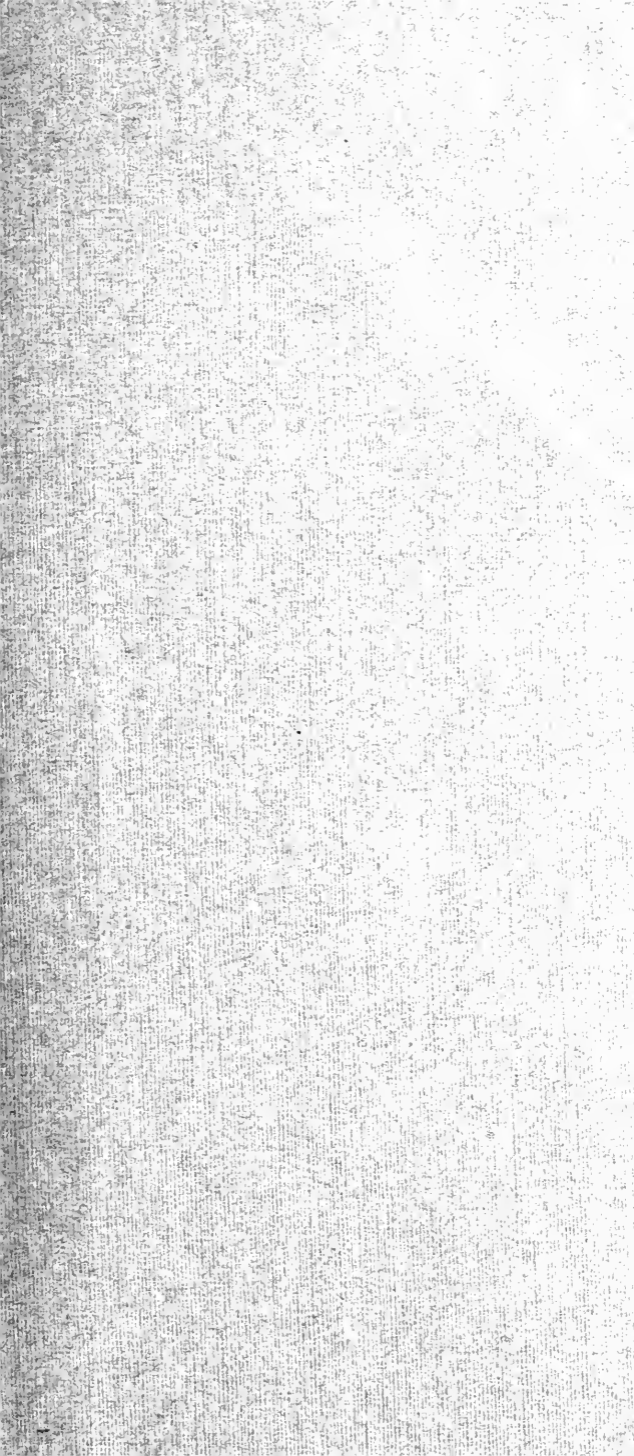
BEAT three eggs lightly, add a half-teaspoonful of salt, two tablespoonfuls of sugar and one cupful of milk; strain into a shallow dish, put six slices of stale bread in the mixture, and soak it until soft. Cook in the hot pan with plenty of olive oil or butter; brown on one side, turn and brown the other side.

GRATE the rind from an orange. Beat the yolks of three eggs thoroughly and add three tablespoonfuls each of powdered sugar and orange juice, and the grated rind. Beat the whites stiff, stir them into the yolks, and cook like a plain omelet. Lay it on the serving-dish, sprinkle it thickly with powdered sugar and score it in diagonal lines with a clean, red-hot poker.

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